

Improved process for making dry sausages.

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Abstract of EP 0572305 (A1)

The present invention relates to an improved process for manufacturing dry sausages, using lactic fermentation. The manufacturing process in accordance with the invention consists in measuring the pH of the starting meat paste, in deducing therefrom the amount of glucono delta lactone to be added thereto so as to achieve, after hydrolysis of this glucono delta lactone and before fermentation, a pH between approximately 5.35 and 5.65, in mixing the said amount of required glucono delta lactone with the meat paste and finally in carrying out, just before fermentation, a sausage storage stage at a temperature less than or equal to 4 DEG C.

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